

2018

Pinot Gris

PEACHLAND

100% PINOT GRIS

Our 2018 Pinot Gris was slowly fermented to dryness over four months by indigenous yeasts for added depth and complexity. Beautiful ripe fruit notes of pineapple and lychee are complimented with hints of spice on the palate. Alsatian in style, our Pinot Gris was aged in traditional oak casks for 10 months, providing additional richness and multiple layers of complexity for you to discover.

Awards

- 93 points - Michael Godel, WineAlign
- 92 points - Anthony Gismondi, Gismondionwine
- 92 points - David Lawrason, WineAlign
- 91 points - John Szabo MS, WineAlign
- 90 points - Sara d'Amato

The Vintage

A cool start to spring resulted in a slightly later than average bud break. However ideal flowering conditions were possible thanks to warmer temperatures and dry conditions in late spring. Summer was warm allowing for continued fruit development. And the classic long, dry and sunny fall conditions in October really helped with increased flavour development and acidity retention. Harvest 2018 was longer than usual due to the unique conditions experienced during the growing season, nevertheless a promising one.

VINTAGE

2018

HARVEST DATE

October 5-17

FERMENTATION

Indigenous yeasts

MATURATION

10 months in oak cask
(40%) and stainless steel
(60%)

BOTTLING DATE

December, 2019

RESIDUAL SUGAR

1.0 g/L

ALCOHOL

13.4%

TOTAL ACIDITY

5.4 g/L

pH

3.5

AGING POTENTIAL

5-6 years

